

**MONTGOMERY COUNTY DEPARTMENT OF
HEALTH & HUMAN SERVICES**

**Licensure and Regulatory Services
401 Hungerford Drive, 1st Floor
Rockville, Maryland 20850
Phone 240-777-3986 Fax 240-777-3088**

**HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)
MARKET REVIEW**

DIRECTIONS Please provide an answer for each of the following questions. If a question does not apply, mark the space N/A. Answers to the questions need to be accurate and truthful. This is not a test of your knowledge of food service sanitation. This is a questionnaire about what type of the receiving, storing and handling of food takes place at your market.

NAME OF FACILITY: _____

ADDRESS: _____

Montgomery County Certified Food Service Manager(s): _____

1. Which of the following specialty departments are at this store? bakery____, deli____, meat____, produce____, seafood____, soup/salad bar, other (specify)_____
2. Is food purchased only from licensed and inspected suppliers? yes____ no____
3. When food supplies are delivered, which of the following does the receiver check?
source _____, temperature _____, spoilage _____, contamination _____, damage _____
4. Are all supplies stored:
 - a. Off the floor on shelves/skids in a: dry storage area/room _____, refrigerator(s) _____, freezer(s) _____
 - b. Is there a minimum space of 6 inches between the walls and storage shelves in the storage areas? yes _____ no _____

12. Is fresh produce cut prior to use? yes _____ no _____
- If yes,
- a. Where is this done? _____
- b. How is the cut produce protected from possible contamination? _____
- _____
- c. What is the temperature of the cut produce when it is displayed? _____

13. Is any potentially hazardous food cooked, reheated, sliced, portioned or assembled at the store? yes _____ no _____

If yes, which of the following processes are used to prepare potentially hazardous food?

- a. Cook and sell hot meat, poultry, seafood or eggs yes_____ no____
- b. Cook large pieces of meat (pigs, goats, roasts, hams) or whole poultry yes_____ no____
- c. Cook and hot hold soup, chili, stews, rice or similar food yes_____ no____
- d. Cook and sell cold meat, poultry, seafood, pasta or rice dishes yes_____ no____
- e. Fix cold foods from scratch (salads, sandwiches or desserts) yes_____ no____
- f. Portion pre-made cold foods (meat, cheese, salads or desserts) yes_____ no____
- g. Fix/portion/sell ready-to-eat food that contains raw eggs or fish yes_____ no____

14. What steps are taken to prevent cross-contamination of food during preparation? _____

15. Are potentially hazardous salad and sandwich ingredients (i.e., mayonnaise, tuna fish, meat or eggs) pre-chilled before mixing or assembling? yes _____ no _____

16. If food that contains any of the following ingredients is prepared, what temperature is it cooked to?

(i.e., What is the internal temperature of the food when it is finished cooking, not the temperature of the cooking equipment?)

- a. Roast beef for immediate service _____°F.
- b. Seafood _____°F.
- c. Pork _____°F.
- d. Poultry (chicken, turkey, duck) or stuffed meat _____°F.
- e. Ground beef _____°F.
- f. Eggs _____°F.
- g. Vegetables _____°F.

17. List the type(s) of equipment that is used to cook this food: _____

18. What would be done if the temperature of food that had been cooked was checked and was found to be incorrect? _____

19. Is food cooked and then held hot for serving to a customer? yes ____ no ____

If yes,

a. What temperature is it kept at until it is sold? _____°F.

b. What is the longest period of time between cooking and selling hot food? _____.

c. What type of equipment is used to keep hot food hot: _____
_____.

d. What would be done if the temperature of food that was being held hot was checked and it was found to be incorrect?

20. Is food that has been previously commercially cooked, recooked or reheated prior to sale (ex. canned or frozen products)? yes ____ no ____

If yes,

a. What temperature is this food recooked/reheated to? _____°F.

b. What is the longest time it takes to recook/reheat this food? _____

c. What type of equipment is used to recook/reheat this food? _____

d. What would be done if the temperature of this food is checked after being recooked/reheated and discovered to be incorrect?

28. Is training in good food sanitation practices provided for all employees? yes ____ no ____

If yes,

a. How often is the training conducted? _____

b. Who provides the training? _____

c. What type of training methods/materials are used? _____

29. Is food delivered by the store to customers at a different location? yes ____ no ____

If yes, what type of equipment is used to:

a. Protect food from contamination during delivery? _____

b. Maintain the correct hot or cold temperature of the food during delivery? _____

30. Will catering* be provided? yes ____ no ____

*Catering means delivering **and** serving the food at a location other than at the licensed facility.

If yes,

a. Is food transported hot ____ or cold ____?

b. What type of equipment is used to transport the food? _____

c. If transported cold, how is pre-cooked food reheated on site? _____

d. What type of equipment is provided to maintain the correct product temperatures during display/serving time? _____

e. How and how often are product temperatures monitored? _____

f. What happens to food that has been offered to guests on a buffet after an event is over?

Questionnaire completed by: _____
please print

Date: _____

Thank you for completing this questionnaire. Please return this questionnaire to the Montgomery County Department of Health and Human Services. The Environmental Health Specialist who inspects your facility will review this information and keep it with the food service records for your facility.

Reviewed by: _____

Date: _____

11/1/2000

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